

June 23rd 2022
CUFFSA Competition
Team McMaster

Appetizer

Local Taylor Farms Pickarel and fresh summer Zucchini roll, slow cured San Marzzano mini tomatoes, crisp buttered Brioche crouton, Charred and Roasted Nature Fresh Farms Heirloom tomatoes with Clam & vodka sauce.

Main course

Stuffed Rabbit Saddle trussed with Pingue Prosciutto, braised Rabbit leg Croquette with Sherry, Tarragon, crusted in an herbed crumb. Chardonnay macerated, Campari tomatoes, infused with black plums, Velvet White Asparagus purée, Pinot Noir Rabbit Demi Glaze.

Dessert

Victoria sponge layered with a Strawberry mousse, fresh gelée, tart lemon curd, pistachio shortbread, torched meringue, and local Ontario field strawberries sorbet.